

G. CLAIMS

I claim:

1. bread, the bread having a formulation, the bread comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.2 percent to 2.5 percent by weight of the overall bread formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of bread that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

2. pancakes, the pancakes having a formulation, the pancakes comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.2 percent to 3.5 percent by weight of the overall pancake formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of pancakes that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

3. bread mix, the bread mix having a formulation, the bread mix comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.2 percent to 2.5 percent by weight of the overall bread mix formulation as reconstituted, and

114 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
115 replaces an equal amount of fat used in an otherwise identical recipe of bread mix that uses no
116 emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

117 4. bread dough, the bread dough having a formulation, the bread dough comprising emulsified
118 liquid shortening composition comprising dietary fiber gel, water and lipid,
119 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
120 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
121 0.2 percent to 2.5 percent by weight of the overall bread dough formulation, and
122 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
123 replaces an equal amount of fat used in an otherwise identical recipe of bread dough that uses no
124 emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

125 5. pancake mix, the pancake mix having a formulation, the pancake mix comprising emulsified
126 liquid shortening composition comprising dietary fiber gel, water and lipid,
127 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
128 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
129 0.2 percent to 3.5 percent by weight of the overall pancake mix formulation as reconstituted, and
130 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces
131 an equal amount of fat used in an otherwise identical recipe of pancake mix that uses no emulsified
132 liquid shortening compositions comprising dietary fiber gel, water and lipid.

133 6. bread comprising the bread dough of claim 4.
134 7. bread comprising the bread mix of claim 3.
135 8. pancakes comprising the pancake mix of claim 5.